

Fresh Blackberry Muffins

#fabin40

January 2016 – Makes 12 muffins

INGREDIENTS:

3 C Bisquick
2/3 C cream
2/3 C less 2 T 2% milk
4 T packed light brown sugar
¼ C white sugar
1 t vanilla
Dash of kosher salt
1 t cinnamon
1 heaping C fresh blackberries, rough chopped
1 T butter to grease muffin tin

METHOD:

Chop the blackberries and set aside. In a large mixing bowl add the Bisquick, salt, cinnamon, and sugars. Make a well in the center where you will add the cream, milk, and vanilla. Mix all those ingredients with a spoon until combined. Stir to make sure it is all dissolved like you're making pancakes, but don't overmix. Then fold in the blackberries

Drop into small muffin pan, should fill all 12. Bake at 350 degrees F for 12-15 minutes or until brown on the edges. Plus, you can lightly press on the top with your finger. If you feel any mushiness, leave in for another minute or so. Let cool, remove and serve with honey butter!

